

Calling All Bakers: Enter your cake in the Ocracoke Fig Cake Bake-Off!

Join in the Fun at the 8th Annual Ocracoke Fig Festival

Three Award Categories:

- Traditional Ocracoke Recipe (You can find the traditional recipe in local cookbooks, or at www.ocracokepreservation.org.)

Traditional ingredients are limited to flour, sugar, oil/butter/margarine, eggs, pecans/walnuts, fig preserves, milk/buttermilk, vanilla, and salt/spices. A sugar glaze or buttermilk frosting is also acceptable.

- Innovative (Anything goes, as long as it's figgy!)
- Fig Kids (Anything goes, as long as it's figgy – and the cook is 16 or under!)

Enter in one or all categories; cakes are judged on Presentation, Traditional/Innovative Flavors, and Figginess.

No need to sign up ahead of time! Deliver your uncut Fig Cake entry to the OPS Museum between 10am and 3pm on Saturday, August 7th. Fig Festival volunteers will get your information and assign a number to your cake for the blind judging. If you'd like to share your recipe, please bring a copy.

This year, the Fig Festival welcomes a special guest: chef, TV personality, and cookbook author Vivian Howard! Vivian will head up the team of judges for the Innovative category while Ocracoke residents will judge the Traditional and Fig Kids categories. Judging begins at 4:00pm; winners are announced at 5:00pm. The audience is welcome to join in the Fig-For-All (the eating of the entries) after the Bake-Off is over.

Ocracoke Fig Festival is a FIG Deal

The Fig Cake Bake-Off is the main event of the Fig Festival – a 3-day celebration of Ocracoke's love affair with sweet and delicious figs.

The fun begins Thursday afternoon with a Porch Talk at the Ocracoke Preservation Society Museum at 1pm. Chester Lynn, Ocracoke's fig expert, will give a presentation about the island's many fig tree varieties, the fruit they bear, and how Ocracokers like to eat them.

On Thursday evening, the Fig Festival will host a “Savory Side of Figs” dinner from 6–8pm in the Berkley Barn, with musical guests Molasses Creek. This special ticketed event will feature savory fig dishes from island cooks and restaurants, plus a special contribution by Vivian Howard!

Following the dinner, the Barn is open to all – come out and enjoy music by Aaron Caswell & Greg Howell from 8-10pm. Beer, wine, soft drinks, and slices of fig cake will be available to purchase.

Friday's special event is a Book Signing with Vivian Howard at the OPS Museum from 3-5pm. Vivian will sign copies of her cookbooks, "Deep Run Roots" and "This Will Make It Taste Good." Copies are available on the island at the OPS Museum gift shop and Books to Be Red. Be in line by 4:30 to guarantee a chance to meet Vivian!

New for 2021 are fig-tastic vendor booths and live music on Friday at the Berkley Barn beginning at 3pm. Enjoy performances by local musicians Kim France, Brooke & Nick, Jon Lea, and Coyote. Beer, wine, and soft drinks will be available to purchase 3-10pm.

The annual Fig Preserve Tasting Contest begins at 4pm on Friday and offers festival-goers a chance to sample several varieties of fig preserves and vote for their favorites. (Tasting tickets are \$3 each.) Anyone can enter Fig Preserves in the two categories: Traditional or Innovative (including combinations with other fruits). Drop off your entry at OPS Museum before 3pm on Friday, August 6th.

Saturday's events begin at 10am with a Question & Answer event with Vivian Howard. All are welcome to ask questions from the audience about Vivian's life as a chef, TV personality, and cookbook author. Ocracoke chef Daphne Bennink of the Back Porch Restaurant will host the event.

All day Saturday, the Barn will be busy inside and out with vendor booths (selling all things fig-tastic!), live music from local musicians (Brooke & Nick, Kate McNally, and Molasses Creek), piratical stories with Capt. Rob and Fiddler Dave, fig and Ocracoke history talks, and crafts for kids.

After the Fig Cake Bake-Off and Awards Ceremony, the party will resume with live music with Coyote, followed by everyone's favorite rockin' 80's cover band, Raygun Ruby.

Questions? Call Sundae Horn at 252-921-0283